



Herb Lamb Vineyards 2001 HL Cabernet Sauvignon

Tasting Notes

“The 2001 HL has the opulence of the 1997 and structure of the 1999. This vintage will be forward, fleshy and rich, but still nicely structured underneath with good tannins and acid – lots of pretty fruit with great structure, remarkable texture and color saturation. The fruit characteristics typical of the vineyard are black spices, blueberry, licorice, and deep black berries. This remarkable vintage achieves the ultimate vineyard expression and terroir components. Wines from this vineyard never reflect any drying, inky, or tannic fruit. We always hand sort the grapes at the winery. My motto is ‘Nothing that isn’t ripe or grape goes into the fermenter.’ In order to achieve balance and texture, we practice maceration of up to 40 days for fruit extraction, but in this vintage, the rich flavors and textures came early.”



“Grapes from the H Block add concentrated black fruit flavors, tasting almost licoricy and dense on the back of the tongue when the wine is young, becoming black current with sweet black fruit flavors as the wine matures. Fruit from J Block gives the wine a perfumed character. We sweetened the wine up a bit by using another Nadalie oak barrel to the traditional tight grain Taransaud barrels.” – Winemaker Mike Trujillo

Although a classic wine, the 2001 is also very tight, and probably will not open up fully for another year or two. But it will do nothing but get better, and ought to start to make its mark in three to five years after bottling. If you choose to open it sooner, try decanting vigorously. The 2001 vintage should age beautifully for the next 8-10 years in the cellar.

Winemaking Notes

“The 2001 vintage was a fantastic one for this vineyard. The climate reflected the ultimate expression of what Mother Nature does with unique soils and the exposure of the hillside. 2001 shows off the opulence of the hillside fruit up front, while highlighting the stylish structure of the wine underneath. The wines from this vintage rival the famous 1994 and 1997 vintages in their intensity of flavor, concentrated color and wonderful balance.” – Winemaker Mike Trujillo

This vintage will be remembered for its early bud break and warm spring followed by record-breaking frosts. Many mountain vineyards saw damage due to April frosts, but breezes flowing down valley through the hillside microclimate protect the Herb Lamb Vineyard at 400 to 600 feet in elevation. Our hillside vines bud and set earlier than others on the valley floor, but because there is less direct sun in the late afternoons, the growing season is lengthened. The soaring temperatures that came in May and June of 2001 led to an earlier ripening throughout the Napa Valley, but not in the hills. Foggy mornings and warm, not hot, summer days gave the grapes on Herb Lamb Vineyards perfect growing conditions for producing classic Cabernet Sauvignon. The grapes for this 80 case production were selectively picked twice from different blocks late in the season, in mid and late October.

Production and Technical Data

Production:	80 cases
Composition/Blend:	100% Cabernet Sauvignon
Vineyards:	Herb Lamb Vineyards
Appellation:	Napa Valley
Barrels:	French oak – Tarransaud and Nadalie
Alcohol:	14.4%